



PLATED WEDDING PACKAGE

Four hour reception with Premium Open Bar

Champagne Toast

Choice of Color Coordinated Napkins

Event Coordinator

Hors d'Oeuvres

International cheese display with assorted flatbreads and crackers, tropical and Seasonal fresh fruits, vegetables crudités with assorted dips, Tuscan bruschetta station.

Pasta

(Choose one)

Penne with Marinara sauce

Penne with Vodka sauce

Rigatoni Carbonara

Salad

(Choose one)

Mescaline Greens with Balsamic Vinaigrette Dressing

Romaine Lettuce with Caesar Dressing

Iceberg Lettuce with Italian Dressing

Entrée Choices

(Choose 3 Entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Roasted Turkey
Oreganato
Stuffed with Rice & Vegetables
Stuffed Chicken Cordon Bleu

Meat

Roast Beef Aujus
London Broil with Mushrooms
Porketta
Pork Loin Pizziola
Prime Rib (12oz)
Rib Eye Steak (12oz)
Stuffed Pork Chops
Glazed Country Ham Steak

Seafood

Baked Scrod
Stuffed Filet of Sole
Baked Salmon
Tilapia Putanesca
Baked Stuffed Shrimp
Bakes Stuffed Clams
Salmon with Dill Cream Sauce

Filet Mignon (8oz)

With lobster tail (8oz) add \$6 per person

(Choose Two)

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes,

Brown and Wild Rice Pilaf, Scalloped Potatoes,

Seasonal Vegetable Medley, French Style Green Beans

Dessert

Coffee and Tea (*decaffeinated*)

Displayed Wedding Cake (*provided by customer*)

— \$79.00 per person —



WEDDING BUFFET PACKAGE I

Four hour reception with well Open Bar *2.5*

Full Service Open Bar

Champagne Toast

Choice of Color Coordinated Napkins

Event Coordinator

Cocktail Reception

International cheese display with assorted flatbreads and crackers, tropical and seasonal fresh fruits, vegetables crudités with assorted dips, Tuscan bruschetta station.

Pasta

(Choose one)

Penne with Marinara Sauce

Penne with Vodka Sauce

Rigatoni Carbonara

Salad

(Choose one)

Mescaline Greens with Balsamic Vinaigrette

Romaine lettuce with Caesar Dressing

Iceberg lettuce with Italian Dressing

Buffet Table

(Choose three entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Primavera
Oreganato
Milanese
Stuffed with Rice & Vegetables

Meat

Roast Beef Aujus
London Broil with Mushrooms
Porketta
Pork Loin Pizziola
Beef Stir Fry
Italian Meatballs
Italian Sausage and Peppers
Glazed Country Ham

Seafood

Baked Scrod
Stuffed Filet of Sole
Baked Salmon
Tilapia Putanesca
Sword Fish with Rigatoni
Mussels Marinara
Seafood Paella
Salmon with Dill Cream Sauce

Steamship round of Beef, Baked Ham or Roasted Turkey

carved to order by one of our Chefs add \$3.00 per person

(Choose Two)

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes,

Brown and Wild Rice Pilaf, Scalloped Potatoes,

Seasonal Vegetable Medley, French Style Green Beans

Dessert

Coffee and Tea (*decaffeinated*)

Displayed Wedding Cake (*provided by customer*)

— \$59.00 per person —



WEDDING BUFFET PACKAGE II

Four hour reception with Premium Open Bar

Champagne Toast

Choice of Color Coordinated Napkins

Event Coordinator

Cocktail Reception

International cheese display with assorted flatbreads and crackers, tropical and seasonal fresh fruits, vegetables crudités with assorted dips, stuffed mushroom, eggplant rollatini, ~~wrapped~~ franks and Tuscan bruschetta station.

Pasta

(Choose one)

Penne with Marinara Sauce

Penne with Vodka Sauce

Rigatoni Carbonara

Salad

(Choose one)

Mescaline Greens with Balsamic Vinaigrette

Romaine Lettuce with Caesar Dressing

Iceberg Lettuce with Italian Dressing

Buffet Table

(Choose three entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Primavera
Oreganato
Milanese
Stuffed with Rice & Vegetables

Meat

Roast Beef Aujus
London Broil with Mushrooms
Porketta
Pork Loin Pizziola
Beef Stir Fry
Italian Meatballs
Italian Sausage and Peppers
Glazed Country Ham

Seafood

Baked Scrod
Stuffed Filet of Sole
Baked Salmon
Tilapia Putanesca
Sword Fish with Rigatoni
Mussels Marinara
Seafood Paella
Salmon with Dill Cream Sauce

Steamship round of Beef, Baked Ham or Roasted Turkey

carved to order by one of our Chefs add \$3.00 per person

(Choose Two)

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes,

Brown and Wild Rice Pilaf, Scalloped Potatoes,

Seasonal Vegetable Medley, French Style Green Beans

Dessert

Coffee and Tea (*decaffeinated*)

Displayed Wedding Cake (*provided by customer*)

— \$69.00 per person —